Polskie Pszeniczne v.1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Soufflet	2.5 kg *(50%)*	80 %	5
Grain	Pszeniczny - Viking Malt	2.5 kg *(50%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	30 min	9 %
Boil	Oktawia	15 g	10 min	9 %
Boil	Izabella	15 g	10 min	5 %
Aroma (end of boil)	Oktawia	20 g	5 min	9 %
Aroma (end of boil)	Izabella	40 g	5 min	5 %
Dry Hop	Oktawia	30 g	3 day(s)	9 %
Dry Hop	Izabella	60 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.